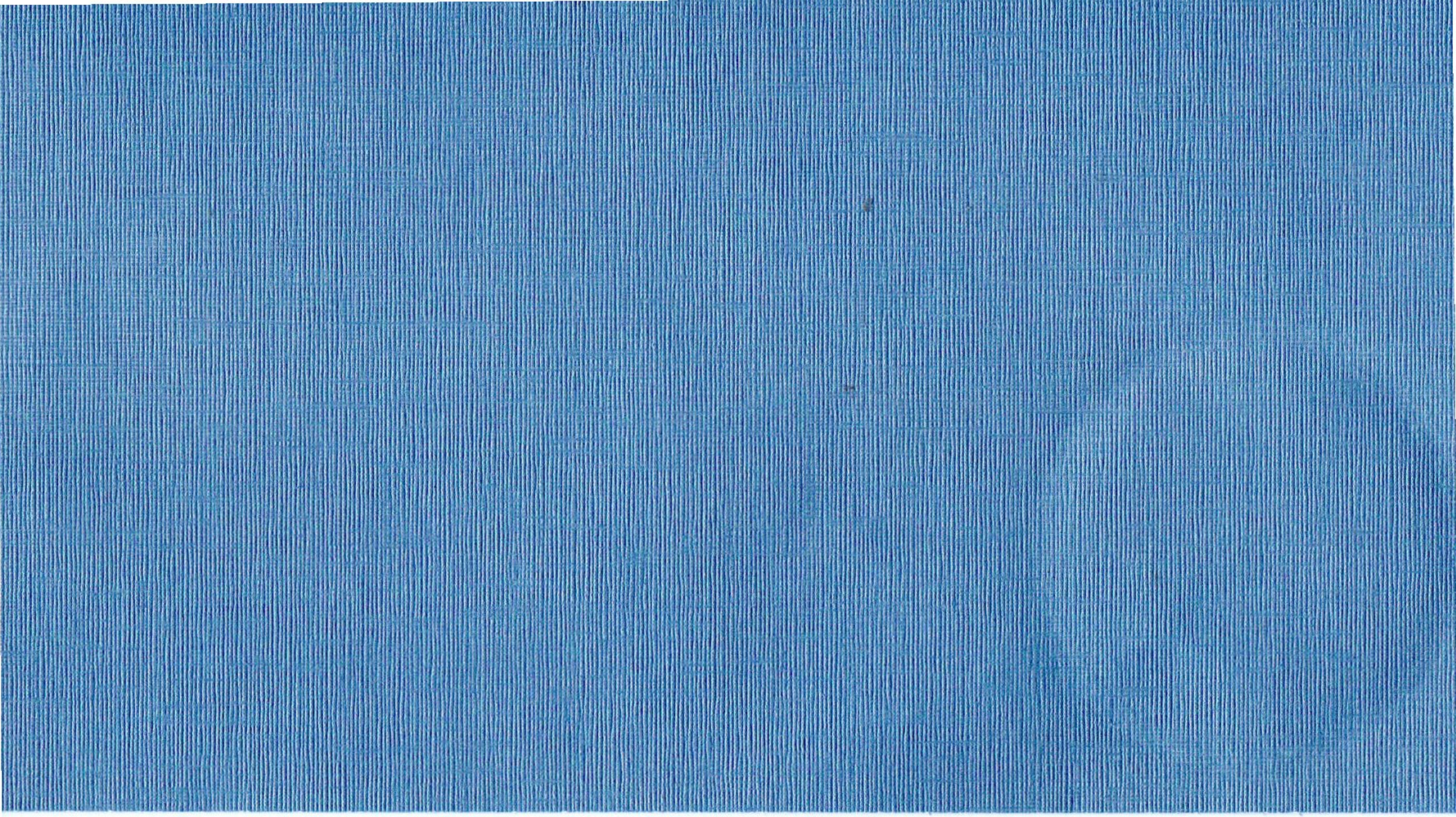


CLUB WORLD

OUR BRITISH ORIGINAL MENU

We're delighted to have you on board with us.

Enjoy a carefully curated range of dishes that form a culinary nod to British Original fare. From rich and succulent meats to fresh farm eggs and homegrown garnishes, each plate is prepared with meticulous attention to detail.

Original in every flavour, our talented team of chefs create seasonal selections with ingredients of British provenance. Our favourites have been highlighted for your perusal.

Feeling peckish between courses? Head to the Club Kitchen, in the galley area, and help yourself to healthy snacks or indulgent treats that will hit the spot.

Sit back and relax, we'll take it from here.

A BRITISH ORIGINAL

LUNCH / DINNER

Bulgur and carrot salad, lemon labneh

STARTERS

Beef tataki
grated mooli, asparagus, edamame

Roasted sweet potato salad
chimichurri, flamed corn

Roasted cauliflower soup
garlic and herb croûtons

MAIN COURSE

Braised beef cheeks
Cheddar au gratin, French beans, broccolini, fire roasted red pepper, asparagus, parsnip, beef jus

Char kway teow
spiced chicken, smoky wok fried flat rice noodles, asparagus

Matar paneer
cumin basmati rice

CHEESE AND DESSERT

Camembert
Coastal Cheddar
Shropshire Blue
Served with apricots, plum chutney

British apple crumble
apple compote

Fresh seasonal fruit

Chocolate pudding
chocolate sauce

For allergens, please ask your crew for more details

BREAKFAST

Fresh orange juice

Blueberry and banana super bowl

STARTER

Fresh seasonal fruit

MAIN COURSE

The Original Full British
scrambled eggs, Cumberland pork sausage, back bacon, button mushrooms, grilled tomato

Portobello mushroom and chervil omelette
roasted cherry tomatoes

Belgian waffles
fresh berry ragoût

BAKERY

A selection of warm breads and breakfast pastries

We apologise if your meal choice is not available

BEVERAGES

A selection of juices and soft drinks

Twinings Tea
Selection of the most popular teas from century-old British tea specialist, Twinings

English Breakfast

Decaffeinated English Breakfast

Earl Grey

Pure Green Tea

Peppermint

Camomile

Cranberry and Raspberry Tea

Union Coffee
Sourced direct from smallholder farmers in Peru & Honduras and hand roasted in small batches in East London

THE BAR

COCKTAILS

Gin Zing
A tantalising mix Tanqueray No.10, citrus and bubbles, served over ice

Cranberry Blush
A refreshing and colourful mix of vodka, orange, cranberry and a dash of spritz over ice

Johnnie Ginger
Premium whisky, orange juice and ginger ale, served over ice and a slice

MOCKTAILS

Citrus Burst
Orange juice served with Indian tonic water, served over ice and lemon

Fizzberry
A delightful mix of cranberry juice with Indian tonic water, served with ice and a slice

SPIRITS

Tanqueray Gin
Made from four classic gin botanicals, this timeless London dry gin recipe remains unchanged since 1830

Gordon's Gin
Aviation Gin
Cîroc Vodka
Bacardi Carta Blanca
Singleton Classic Single Malt Scotch Whisky
Johnnie Walker Black Label Scotch Whisky

LIQUEURS AND DIGESTIFS

Baileys Irish Cream
Cointreau

BEERS

BrewDog Speedbird OG Transatlantic IPA
The OG is back. Brewed for British Airways, Speedbird is a golden-amber IPA with citrus, tropical fruit and floral hops

Heineken Lager
Heineken 0.0% Alcohol

CHAMPAGNE & SPARKLING WINE

Heidsieck & Co. Monopole, Silver Top Brut NV
Champagne, France
Heidsieck & Co Monopole created Silver Top with 70% Chardonnay to give a more elegant style. Its nose of white flowers and white peach is enriched by fresh bread notes from lees, with a palate of lemon, cream and biscuit notes on the good-length finish.

Digby Fine English, Brut NV
Hampshire, England
Suitable for vegetarians & vegans
With Pinot Noir as lead variety and an impressive 38 months on lees, Digby are showing just how fine English Sparkling wine is today. The extended lees ageing gives dense, toasty hazelnut complexity and a fine mousse, all wrapped around lively lemon, cherry and flint.

WHITE WINE

J. Bouchon, Reserva Sauvignon Blanc 2022
Maule, Chile
Suitable for vegetarians and vegans
Bouchon is one of a handful of family-owned wineries shaking up the largely-corporate Chilean wine scene. From their Maule vineyards, this Sauvignon has passionfruit, white currant, pink grapefruit and smoked capsicum, and crisp acidity. Great with salads and seafood.

Anselmo Mendes, Muros Antigos Loureiro 2022
Vinho Verde, Portugal
Suitable for vegetarians and vegans
Anselmo Mendes has led the revival of Vinho Verde, including by showcasing the superb Loureiro grape variety. A distinctive nose of lime, apple, bay and basil herb notes, this has mouthwatering acidity and a lovely, long finish. Perfect for fresh fish and salads.

RED WINE

Buena Vista, North Coast Pinot Noir 2021
California, USA
California's North Coast is cooled by both the Pacific and its northerly latitude, creating elegant Pinot Noirs. This is juicy and fresh, with black, brambly fruit and blackcurrant leaf notes, clove, a touch of fresh earth, good density and length. Good for lamb, pork and turkey.

Opta, Reserva 2020
Dão, Portugal
Suitable for vegetarians and vegans
Touriga Nacional, flagship red grape of the Dão, makes up 60% of this classic blend. Deep red, with brambly, sweet, smoky black fruit and a flinty edge, it has fine-grained tannins and a gently-spiced finish. Suited to grilled pork, duck or lamb dishes.

PORT

Graham's Six Grapes Reserve Ruby Port NV
Douro Valley, Portugal
This Reserve Port from famous British Port house W & J Graham, is made from grapes coming from the same vineyards as their top Vintage Ports. Ripe, rich, sweet and full-bodied, with jammy black fruit, oak and sweet spice. Great for blue cheese or chocolate.